SEASONAL PACKAGE 1 | $14.75 PER PERSON
- Cranberry and Apple Glazed Beef Meatball
- Mushroom and Goat Cheese Tart
- Fig, Brie and Smoked Chicken Crostini
- Smoked Salmon Cucumber with Dill Cream

SEASONAL PACKAGE 2 | $18.50 PER PERSON
- Bacon Wrapped Scallops with Apricot Bourbon Glaze
- Herbed Goat Cheese Stuffed Peppadew
- Blackened Beef Striploin Wrapped Asparagus with Citrus Aioli
- Char Siu Pork Belly and Shrimp Brochette

TRAY PASSED
- Crab and Mango Salad in Shooter Cup $6.25
- Hummus, Kalamata Olive and Red Pepper in Tartlet Shell $3.25
- Bloody Mary Shrimp Cocktail Shooter $4.00
- Mushroom and Goat Cheese Tart $3.25
- Fig, Brie and Smoked Chicken Crostini $3.75

STATIONED
- Lobster Deviled Egg with Herb Salad $3.50
- Blackened Beef Striploin Wrapped Asparagus with Citrus Aioli $4.25
- Cranberry and Apple Glazed Beef Meatball $3.75
- Smoked Salmon Cucumber with Dill Cream $3.50
- Bacon Wrapped Scallops with Apricot Bourbon Glaze $6.75
- Char Siu Pork Belly and Shrimp Brochette $4.50
- Herbed Goat Cheese Stuffed Peppadew $3.00
SEASONAL BUFFET 1 | $25.50 PER PERSON

ALL BUFFETS INCLUDE FRESHLY BAKED ROLLS WITH WHIPPED BUTTER WHERE APPROPRIATE, GREEN FRIENDLY DISPOSABLES. 20 GUEST MINIMUM PLEASE.

Frisée and Arugula with Dried Cranberries, Crumbled Goat Cheese, Roasted Butternut, Caramelized Pecans and Roasted Shallot Vinaigrette
Butternut Squash Soup with Focaccia Crouton
Spiced Pork Loin on Braised Kale with Harissa Cream Sauce
Cider Brined Chicken Breast with Bourbon Gravy and Cranberry Chutney
  Haricot Verts with Maple Dijon Sauce
  Whipped Sweet Potatoes with Maple Butter
  Pumpkin Mousse in Chocolate Cup
  Seasonal Cookies / Cheesecake

SEASONAL BUFFET 2 | $29.75 PER PERSON

ALL BUFFETS INCLUDE FRESHLY BAKED ROLLS WITH WHIPPED BUTTER WHERE APPROPRIATE, GREEN FRIENDLY DISPOSABLES. 20 GUEST MINIMUM PLEASE.

French Onion with Gruyère Crouton
Kale and Radicchio Salad with Pumpkin Seeds, Golden Raisins, Blue Cheese, and Apple Cider Vinaigrette
Seared Salmon, Caramelized Fennel
Grilled Sirloin with Wild Mushroom Sauté and Cabernet Demi
Roast Chicken Thigh with Butternut Squash Sauce and Crisp Sage
  Cumin Scented Roast Cauliflower
  Rosemary, Olive Oil Roasted Baby Red Potatoes
  Apple Cobbler with Freshly Whipped Vanilla Cream
  Assorted Gourmet Brownies

Serviceware additional for off premise events.